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By: *Judith Muzyk* Date: March 29, 2004  
Judith Muzyk

Docket No.: 378/9-1917

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Bjarne NIELSEN

Serial No.: Not yet assigned - International Application No. PCT/DK02/00673

Filed : Herewith - March 29, 2004 - International Filing Date: 8 October 2002

For : A METHOD AND MEANS OF THAWING MEAT AND USE THEREOF

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Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

PRELIMINARY AMENDMENT

Sir:

Prior to the examination of the above-referenced patent application, please amend the application as follows:

AMENDED CLAIMS

Claims 1-14 (Cancelled).

15. (New) A method of thawing one or more frozen blocks of meat (1) having a temperature  $T_1$ , said blocks of meat (1) being composed of units of meat (2) frozen together, comprising placing the frozen blocks of meat (1) in a drum (4) of a massage system (3), said drum (4) having carriers (5), supplying a liquid (6) having a temperature  $T_2$  in the interior of the carriers (5), said temperature being higher than  $T_1$ , said supply generating a temperature  $T_3$ , being higher than  $T_1$ , and supplying brine having a temperature  $T_4$ , to the drum (4), said temperature  $T_4$ , being higher than  $T_1$ .

16. (New) The method according to claim 1, characterized in that the brine is supplied to the drum (4) under establishment of a vacuum.

17. (New) The method according to claim 1, further comprising rotating/revolving the drum (4), causing the blocks of meat (1) and the brine to get into physical contact with the heated carriers (5).

18. (New) The method according to claim 1 further comprising rotating/revolving the drum (4), establishing a supply of heat to the frozen blocks of meat (1) and to the brine, and causing the individual frozen blocks of meat (1) to be broken up into several and separate units of meat (2).

19. (New) The method according to claim 1 wherein the difference between  $T_1$ , and  $T_4$ , is 2-4°C.

20. (New) The method according to claim 1 wherein  $T_2$ , is in the range 10-40°C.

21. (New) The method according to claim 1 wherein  $T_4$ , is lower than or equal to  $T_2$ , optimally the difference being 1-2°C.

22. (New) The method according to claim 1 wherein  $T_1$  is lower than or equal to  $T_2$ , said difference being 1-2°C.

23. (New) The method according to claim 1 wherein the liquid (6) supplied to the carriers (5) is water.

24. (New) The method according to claim 1 further comprising establishing negative pressure in the drum (4) during treatment of the blocks of meat (1) and /or the units of meat (2).

25. (New) The method according to claim 3 wherein the drum (4) continues to rotate /revolve after the blocks of meat (1) having been broken up into units of meat (2).

26. (New) The method according to claim 4 wherein the drum (4) continues to rotate /revolve after the blocks of meat (1) having been broken up into units of meat (2).

27. (New) The method according to claim 3 wherein the carriers (5) are constructed asymmetrically, and that, during rotation, the drum (4) changes its direction of revolution, whereby the blocks of meat (1) and/or the units of meat (2) are caused to contact changing sides of the same carriers (5).

28. (New) The method according to claim 4 wherein the carriers (5) are constructed asymmetrically, and that, during rotation, the drum (4) changes its direction of revolution, whereby the blocks of meat (1) and/or the units of meat (2) are caused to contact changing sides of the same carriers (5).

29. (New) The method of claim 1 further comprising leaving the frozen units of meat in the drum until they are thawed.

30. (New) A massage system for thawing one or more frozen blocks of meat (3) comprising a drum (4); at least one carrier (5); means for providing a negative pressure to a chamber in the drum; and means for recirculating a liquid (6) between an interior of the

carriers (5) and a heat reservoir.

31. (New) The massage system of claim 30, further comprising means for rotating/revolving the drum.

32. (New) The massage system of claim 30, further comprising means for supplying brine to the chamber in the drum.

33. (New) The massage system of claim 30, further comprising means for controlling a temperature of the liquid.

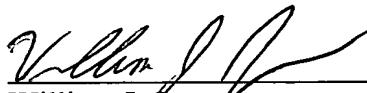
34. (New) The massage system of claim 30, wherein the means for providing a negative pressure is a pump.

REMARKS

Favorable consideration and allowance of the application is respectfully requested.

The original claims have been cancelled and new claims added which are amended as to form and to remove multiple claim dependencies to reduce fees.

Respectfully submitted,



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**Application Data Sheet****Application Information**

Application Number: Not Yet Assigned - Based on International Application No. PCT/DK02/00673

Filing Date: Herewith - March 29, 2004 - International Filing Date: 8 October 2002

Application Type:: Regular

Subject Matter:: Utility

Suggested Classification::

Suggested Group Art Unit::

CD-ROM or CD-R?:: None

Title:: A Method of Thawing Meat and Use Thereof

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Request for Early Publication?:: No

Request for Non-Publication?:: No

Suggested Drawing Figure::

Total Drawing Sheets:: 3

Small Entity:: Yes

Petition included?:: No

Secrecy Order in Parent Appl.?:: No

**Applicant Information**

Applicant Authority type:: Inventor

Primary Citizenship Country: Denmark

Status:: Full Capacity

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